

VERMONT CRAFT CANS

LAWSON'S FINEST LIQUIDS SIP OF SUNSHINE IPA 8.0%

This lupulin-laden India Pale Ale is full of juicy tropical fruit character, bright floral aromas & delectable layers of hop flavor. 9 / 16 oz.

THE ALCHEMIST **HEADY TOPPER 8.0%**

This Double IPA sparked a worldwide obsession. It is brewed with a proprietary blend of six hops — each imparting its own unique flavor & aroma. Limited quantities. 9/16 oz.

THE ALCHEMIST FOCAL BANGER 7.0%

The flavor hits with an interesting complexity, adding grapefruit sweetness and pineapple that extends into the finish as it warms. Limited quantities. 9/16 oz.

CITIZENS UNIFIED PRESS 5.2% Made from 100% locally sourced apples. 7^{.50} / 12 oz.

SHACKSBURY CIDER ROSÉ 6.5% Features 100% local fresh pressed apples from Sunrise Orchards in Cornwall, VT 7 / 12 oz.

Consuming raw or undercooked meats, poultry, seafood, shellfish and/or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We cannot guarantee that any item on the menu is completely free of allergens. Please notify your server prior to ordering if any member of your party has known food allergies.

SOUP

SOUP DU JOUR 9 **FRENCH ONION SOUP** 9

SALAD

CAESAR SALAD 8 Romaine • Parmesan Cheese Housemade Croutons **Caesar Dressing**

FIELD OF GREENS 9 Cucumbers • Onions • Carrots Celeriac • Crispy Quinoa White Balsamic Dressing

Add To Either Salad: Grilled Chicken +6

SANDWICHES

THE WOODSTOCKER 14 Grilled Chicken • Melted Cheddar Herb Mayo • Lettuce • Tomato **French Fries**

CORNED BEEF REUBEN 15 Swiss Cheese • Sauerkraut **Thousand Island Dressing French Fries**

ROBIE FARM BURGER 16 Cheddar • Lettuce • Tomato

Thank you for the many decades of incredible memories, we will be closing in April 2019.

No Foolin'

Rev. 3.2019v2

PUB FARE

EST. 1976 • CENTRAL AND ELM • WOODSTOCK, VERMONT

FISH & CHIPS 20 French Fries • Tartar Sauce Lemon

COTTAGE PIE 18 Ground Chuck • Peas Mashed Potato • Onions • Garlic

CHICKEN SCHNITZEL 22 Mashed Potato • Brussel Sprouts Sun-dried Tomato Beurre Rouge

BUTTERNUT RAVIOLI 20 Brown Butter • Cream Sage • Pecans • Crispy Ouinoa

MAC & CHEESE 18 Three Cheese Blend • Bechamel **Bread Crumbs**

SHRIMP SCAMPI 22 Penne • Parmesan Crisps **Garlic Butter Pan Sauce**

CRISPY BRUSSEL SPROUTS 12 Goat Cheese • Spicy Apple Gastrique

CRISPY CHICKEN WINGS 13 Seasoned w/ BBQ, Jamaican Jerk **Buffalo or Plum Ginger** Served with Blue Cheese **Dressing & Celery**

NACHOS 10 Cheddar • Tomato • Lettuce Jalapenos • Salsa • Sour Cream

FRIED PICKLES 8 **Ranch Dressing**

ROASTED GARLIC HUMMUS 8 Carrots • Pickled Red Onion Celery • Naan

BASKET OF ONION RINGS 10 **Ranch Dressing**

+ 9% VT Meals Tax

+ 10% VT Liquor Tax

+ 1% Local Option Tax